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## *Lafayette Dinner*

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Price Includes

*~Choice of One Stationary Hors d'oeuvre~*

*~Choice of Four Hors D'oeuvres~*

*~Salad Selection~*

*~Choice of Entrée~*

*~Freshly Baked Rolls~*

*~Dessert~*

*~Coffee and Tea~*

*\*Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

## *Hors d'oeuvres Selections*

### **Stationary**

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli*  
*Seasonal Fresh Fruit with a Display of International Cheeses*

### **Butlered**

*Crab Cakes with Lemon Pepper Aioli*  
*Phyllo Cups with Wild Mushrooms*  
*Lamb Skewers with Mint Yogurt Sauce*  
*Jerk Chicken, Beef or Pork Skewers with Mango Sauce*  
*Mushroom Caps stuffed with Blue Cheese and Walnuts*  
*Mushroom Caps stuffed with Crabmeat*  
*Mushroom Caps stuffed with Sweet Italian Sausage and Fennel*  
*Garlic Toasts with Tenderloin of Beef*  
*Duck and Scallion Dumplings with Plum Dipping Sauce*  
*Chicken, Beef or Pork Saté with Thai Peanut Sauce*  
*Sausage en Croûte with Bourbon Maple Mustard Sauce*  
*Asparagus wrapped in Sesame Puff Pastry*  
*Poached Mussels with Curry Cream*  
*Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke*  
*Tempura Vegetables*  
*Assorted Focaccia:*  
*(Roasted Pepper and Rosemary, Red Onion and Herb, Black Olive and Eggplant)*  
*Citrus and Sake Marinated Shrimp wrapped in Pea Pods*  
*Mozzarella, Roasted Tomato and Basil Bruschetta*  
*Roasted and Marinated Vegetable Bruschetta*  
*Scallops wrapped with Bacon*  
*Endive Spears with Crabmeat and Apple Salad*  
*Spiced Duck Breast with Peach Chutney*  
*Assorted Vegetable Sushi and Wasabi*  
*Figs Stuffed with Goat Cheese and wrapped in Prosciutto*  
*Marinated Baby Mozzarella, Tomato and Basil Skewers*  
*Smoked Salmon Tarts with Chive Horseradish Sauce*  
*Smoked Salmon on Potato Pancakes*  
*Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard*  
*Smoked Trout with Cucumber Relish*

(Additional two selections-\$5.00 per person)

## *Soup Course*

*(Optional-\$4.00 Additional)*

*Seafood Bisque*

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*Wedding Soup*

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*Tomato Basil*

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*Wild Mushroom*

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*Chicken and Wild Rice*

## *Salad Selections*

*(Choose One)*

*Baby Mixed Lettuces*

*Red Onions and Grape Tomatoes*

*Balsamic Herb Vinaigrette*

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*Classic Caesar Salad*

*Locatelli Cheese and Rosemary Croutons*

*House Made Caesar Dressing*

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*Bibb Lettuce Salad*

*Toasted Walnuts and Granny Smith Apples*

*Berry Vinaigrette*

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*Arugula Salad*

*Fresh Mozzarella and Roasted Peppers*

*Red Wine Vinaigrette*

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*Spinach Salad*

*Crumbled Goat Cheese, Bacon and Tomatoes*

*Sweet and Sour Dressing*

## Entrée Selections

Host Selects Three Choices to be offered to Guests  
Final Number of Each Selection is due Ten days Prior to Event

(All Entrées served with Chef's Potato and Seasonal Vegetable)

### *Parmesan Crusted Breast of Chicken*

*Lemon and Chardonnay Butter Sauce*

\$49

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### *Breast of Chicken*

*Stuffed with Wild Mushrooms and Arugula*

\$49

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### *Breast of Chicken*

*Stuffed with Spinach, Goat Cheese and Walnuts*

*Herb Pan Sauce*

\$51

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### *Breast of Chicken*

*Stuffed with Brie, Apples and Leeks*

*Champagne Mustard Sauce*

\$54

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### *Breast of Chicken*

*Crab Bernaise Sauce*

\$57

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### *Crispy Boneless Breast of Duck*

*Orange Zest and Apricot Brandy Sauce*

\$57

\*\*\*

### *Grilled New York Strip Steak*

*Roasted Shallot Merlot Sauce*

\$50

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### *Garlic Crusted Roasted New York Strip Loin*

*Wild Mushroom and Brandy Sauce*

\$50

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### *Roasted Prime Rib of Beef*

*Horseradish Dijon Sauce*

\$54

### *Filet Mignon au Poivre*

*Dijon Brandy Cream Sauce*

\$56

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### *Porcini Crusted Filet Mignon*

*Madiera Mushroom Sauce*

\$56

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### *Grilled Filet Mignon*

*Crumbled Bleu Cheese and a Burgundy Demi Glace*

\$58

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### *Rosemary and Garlic Crusted Rack of Lamb*

*Lamb Mint Jus*

\$60

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### *Mushroom Crusted Rack of Lamb*

*Roasted Garlic and Port Wine Reduction*

\$60

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### *Grilled Veal Chop*

*Caper, Tomato and Fresh Herb Butter*

\$63

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### *Grilled Veal Chop*

*Artichoke and Wild Mushroom Sauce*

\$63

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### *Medallions of Veal*

*Topped with Spinach and Gruyere Cheese with a*

*Lemon Herb Pan Sauce*

\$65

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### *Medallions of Veal*

*Crabmeat Lemon Pesto*

\$67

*Herb Roasted Filet of Salmon*

*Citrus Beurre Blanc*

\$49

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*Soy Glazed Salmon*

*Scallion Ginger Beurre Blanc*

\$49

\*\*\*

*Cherrywood Smoked Salmon*

*Pinot Noir Reduction*

\$49

\*\*\*

*Filet of Salmon*

*Saffron Dill Sauce*

\$49

\*\*\*

*Lemon Sole*

*Stuffed with Rock Shrimp*

*Creole Sauce*

\$54

\*\*\*

*Spinach Stuffed Sole*

*Citrus and Crab Butter Sauce*

\$54

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*Diver Scallops and Jumbo Shrimp*

*Pan Seared and served over Lemon Herb Risotto*

\$59

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*Pan Seared Red Snapper*

*Roasted Tomato and Wild Mushroom Ragout*

\$60

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*Pan Roasted Sea Bass*

*Vidalia Onion and Mustard Seed Jus*

\$60

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*Grilled Swordfish Steak*

*Herb and Sun-dried Tomato Pesto*

\$58

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*Grilled Swordfish Steak*

*Mango Sweet Pepper Coulis*

\$58

*Seared Tuna Steak*

*Ponzu Sauce*

\$62

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*Sesame Crusted Tuna Steak*

*Ginger Lemon and Soy Glaze*

\$62

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*Barbequed Chicken Breast  
and Salmon Filet*

*Glazed Maple Bourbon Sauce*

\$49

*Wild Mushroom Stuffed Chicken Breast  
and Pan Seared Sea Bass*

*White Zinfandel and Herb Reduction*

\$53

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*Grilled New York Sirloin Steak  
and Jumbo Shrimp*

*Béarnaise Sauce*

\$58

\*\*\*

*Petite Filet Mignon  
and Maryland Style Crab Cake*

*Sherry Mustard and Burgundy Demi Glace*

\$65

\*\*\*

*Petite Filet Mignon  
and Lobster Medallions*

*Béarnaise Sauce*

\$70

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*Herb Crusted Lamb Chop and Lobster Tail*

*Shiraz Butter Sauce*

\$75

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*Petite Filet Mignon and Lobster Tail*

*Béarnaise Sauce*

\$75

*Vegetarian Entrée Available*

\$47

## *Dessert Selections*

*(Choose One)*

*Apple Strudel*

*Caramel Sauce*

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*New York Cheesecake*

*Raspberry Purée*

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*Chocolate Mousse*

*Fresh Whipped Cream*

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*Vanilla Ice Cream*

*Seasonal Berries*

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*Brownie Sundae*

*Neapolitan Ice Cream and Chocolate Sauce*

## *Viennese Dessert Table*

*(Optional - additional \$5.95 per person)*

*Delectable Selection of*

*Miniature Pastries, Cakes, Cookies and Brownies*

*Coffee and a Selection of Herbal Teas*

## **Children's Meals Available**

**Chicken Fingers \$14.95**

**Petite Filet Mignon \$17.95**